

A Publication for Child Nutrition Programs in Indiana Schools and Institutions  
<http://doe.state.in.us/food>

Jan./Feb. 2000

## Recent Changes in the Claim for Reimbursement

By John Todd

The revised claim that you recently received should have been used for the first time in filing your meal reimbursement claim for the month of October 1999. This claim has new columns for the At-Risk Snack Program, which was added last year to the National School Lunch Program. Please note the changes carefully. Some sponsors, who are accustomed to filling out the claim by column letters, did not notice that some columns have been shifted over to accommodate the new "Site Eligible, At-Risk Snack" column. They put meal count numbers in the wrong column. As an example, some sponsors who are on the regular breakfast program, put their October breakfast meal counts in the Severe-Need Breakfast column.

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## Outfox Hunger Next Year

By Mike Gill

During the summer when some children in your community ask, "What's for lunch?" the answer for many will be "nothing." Thousands won't eat a nourishing meal or will simply go hungry.

There are hungry children in every community. In 1968, Congress addressed this problem by creating the Summer Food Service Program for Children. This program offers communities a golden opportunity to provide nutritious meals to low income children during the summer. Many communities are not offering these programs, and in some cases families may not even know they are available. Annually, only a small percentage of low income children who participate in the National School Lunch Program also receive summer meals. Unfortunately, the numbers are not improving.

You can help, bring this program into your community and reach those hungry children in the summer. You can make your community leaders aware of the Summer Food Service Program for Children. This program can be operated by schools, government agencies, camps and non-profit community agencies. Please contact Mike Gill at the Department of Education, Division of School and Community Nutrition Programs, at (317) 232-0850 or toll free at (800) 537-1142 for further information.

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Please be certain that before you claim snacks that you are approved by our office for this program. Some sponsors who serve snacks, particularly Residential Child Care Institutions (RCCIs), are not necessarily eligible for reimbursement under this new program. Congress stipulated the kinds of environments under which snacks had to be served to be eligible. RCCIs and some other more traditional schools may not qualify. As well as qualifying for the snack program, make sure that you understand the distinction between a regular site and a "site-eligible" site. If you have any questions about your eligibility for the snack program, please contact Sharon Cook at (317) 232-0850 or (800) 537-1142.

## Senator Richard G. Lugar Award

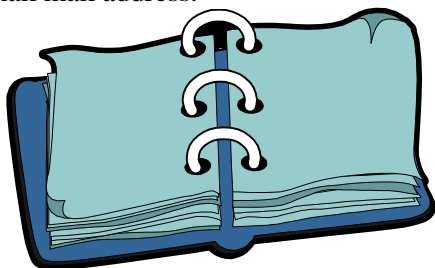
*By Diane Rice*

**D**on't forget to nominate your outstanding food service employee by **January 21, 2000**. There is a \$500 cash award for the winner. For the third year, the Division of School and Community Nutrition Programs is seeking nominations for the Senator Richard G. Lugar School Food Service Employee of the Year. An information brochure containing instructions was sent in the early fall A-Z and also to school principals in December. We encourage anyone to nominate an outstanding employee from their school. If there are questions about the award, please contact Diane Rice at (800) 537-1142 tollfree or locally at 232-0850.

## Lending Library Booklet

*By Diane Rice*

**T**he State Agency has many videos and books available for school food service personnel to use for training staff or for self study. The revision of the outdated 1995 listing was sent to all SFAs in October. The request form in the back of the booklet may be copied as needed and items may be borrowed by FAXing this form to Annette Smith at (317) 232-0855, or use our regular snail mail address.



## Buy American

**N**ew legislation regarding the purchase of American products was published on September 20, 1999 (in 7CFR 210.21 and 220.16). The National School Lunch Act now includes language that requires recipient agencies participating in the National School Lunch Program and the School Breakfast program in the contiguous United States to buy food produced in the United States when buying with Federal funds. The previous legislation published in 1987 allowed certain limited exceptions to the "domestic origin" requirement. The new legislation is specific in requiring schools, to the maximum extent practical, to purchase products of domestic origin.

As defined in the legislation, a domestic food commodity is an agricultural commodity (for example, red meat, chicken, fruit, vegetable or grain) that is produced in the United States. A domestic food product is processed in the United States substantially using domestic agricultural commodities. Substantially means that over 51 percent of the processed food comes from American produced products.

Occasionally, a significant price difference between U.S. and foreign products may tempt a School Food Authority to purchase the cheaper foreign product. However, this price difference could be attributable to price-distorting subsidies of a foreign government. For example, recent imports of cheap, subsidized canned peaches from the European Union have displaced sales of domestic canned peaches. The U.S. Government is considering action to address this practice, including placing canned peaches from the European Union on a list of products subject to 100 percent tariffs.

## Frozen Lasagna not Creditable

**V**ictor Ravioli Foods, Inc., has been producing a CN labeled product without final approval for the label or the formula. The label for the cheese lasagna product, **Victor's Frozen Cheese Lasagna, CN number 045631**, is barred from use, as it has no final approval from the Food and Nutrition Service. If the company wishes to produce the above product, they must submit a new label, which will be assigned a new identification number, for final approval. Any product received with the above label does not carry any warranty for use in Child Nutrition Programs.

## School Foodservice and Nutrition Specialist (SFNS) Credentialing

By Diane Rice

While the ASFSA certification program is still a viable option for promoting professional development across all levels of school food service employees, some may be interested in a new alternative to certification. The new credentialing program may be the answer and it gives you the right to have these initials after your name (SFNS) which give meaning to your professional abilities. To be eligible, you must document the following:

- Associate's degree (or equivalent from an accredited school of culinary arts);
- One year experience in school foodservice and nutrition during past 5 years; and
- Thirty semester hours of specialized training or 3 years work experience in school foodservice.

Once you meet this criteria, you should apply to take the standardized exam which assesses competency against established standards. The exam covers eight knowledge areas: Nutrition and Menu Planning, Food Production, Marketing of Nutrition Programs, Safety & Sanitation, Operations/General Management, Facilities Management, Personnel Management, and Financial Management.

Those passing the exam and meeting the eligibility requirements above are awarded the designation - School Foodservice & Nutrition Specialist (SFNS).

Four hours are allowed to take the test. ASFSA currently only administers the exam at the Annual National Conference (St. Louis in July 2000) and at the National Industry Seminar (New Orleans in January 2001). The State Agency is working with ISFSA and ASFSA to offer the exam here in Indiana this spring. For planning purposes, if you would like to take this exam here in Spring 2000, please let Diane Rice know of your interest as soon as possible at 800/537-1142.

For other details and how to study for the test, request a Credentialing Exam Handbook, from Jolene Stephens at 800-877-8822, x147 or download it from [www.asfsa.org](http://www.asfsa.org).

## Managing Food Safety: The Next Step

By Beth Foland MS RD CD

Mark your calendars for **January 26, 2000** to learn the basics of a food safety assurance system and how to apply these principles to your program. This is a live and interactive teleconference which is similar to a satellite seminar, but allows you to interact with those who are presenting. If you are interested in directing questions to panel members, please note the instructions below. The National Food Service Management Institute (NFSMI) will answer any questions pertinent to the teleconference and may be contacted at 1-800-321-3054.

**PROGRAM TIME : 1:30-3:30 Indianapolis time. This is a one time viewing only.**

**DOWNLINK SITES:** If your school corporation does not have downlink capabilities, you may contact your County Extension office since many are able to downlink this program. For a list of possible locations, visit our Website (<http://www.doe.state.in.us/food/training.html>). Click first on "links" and click again under "satellite."

### TOPICS:

- \* The HACCP of food moving through a food services operation
- \* Harmful microorganisms, and how they can be transmitted to foods
- \* The three types of hazards: chemical, physical, and biological
- \* Food safety procedures as they apply to the school environment
- \* Implementing a HACCP program in Child Nutrition Programs

### PANEL DISCUSSION:

- \* The importance of instituting a food safety assurance program to ensure safe food
- \* Examples of applying critical control points to the school food service operation
- \* How to identify critical control points in recipes
- \* Available Resources

**TECHNICAL INFORMATION:** Please share the following information with the technical contact at your viewing site:

### C-BAND COORDINATES:

Galaxy 6, 99 degrees West  
Transponder/Channel - 7  
Downlink Frequency - 3840 Mhz  
Polarity - Horizontal  
Audio - 6.20 and 6.80 Mhz

**KU-BAND COORDINATES:**

SBS 6, 74 degrees West  
 Transponder/Channel - 9  
 Downlink Frequency - 11921 Mhz  
 Polarity - Vertical  
 Audio - 6.20 and 6.80 Mhz

**IMPORTANT TELEPHONE NUMBERS:**

Satellite Reception Trouble-  
**1-919-850-4565**

**TELECONFERENCE INTERACTION:**

Questions may be submitted in advance and during the program by:

EMAIL: nfsmi@olemiss.edu  
 VOICE: 1-800-321-3054  
 FAX: 1-800-321-3061

Please be sure to state that your questions are in reference to "Managing Food Safety."

**OTHER INFORMATION:**

This program is ASFSFA approved for 2 Continuing Education Credits (CEC). Contact ISFSFA for details on credits. For information on how to submit an online evaluation, or how to use the NFSMI electronic bulletin board, visit the NFSMI Website at (<http://www.nfsmi.org/>)

## Did You Know?

*By Diane Rice*

Several kitchen managers have called to say that their book "A Tool Kit for Healthy School Meals - Recipes" is missing recipes. In the book, there are dividers listing all recipes in that section. USDA printed the dividers to include the recipes from the larger set of USDA recipes printed in 1988. Each school could combine the two sets using the new dividers.

## New Advisory Committees

*By Diane Rice*

Section 707 of Public Law 104-193 amended section 14 (e) of the NSLA by removing the requirement for states to have state food distribution advisory councils. In lieu of the state advisory council, we now have in place three advisory committees to represent all the schools on our programs. They are Food Distribution, School Meals Initiative, and Nutrition Education. Each committee has at least twelve people from all areas of the state who should consider your opinions in their meetings. You may have been contacted by one of these people already about your concerns on a particular subject. You also may contact one of them to give them your ideas at any time.

**FOOD DISTRIBUTION**

*led by Fred Powell*

Tammy Watkins	New Prairie	219/654-7271
Peg Howard	South Bend	219/283-8094
Marci Franks	Warsaw	219/267-3238
Carol Smith	East Allen	219/493-3761
Joanne Baierwalter	Muncie	765/747-5228
Phyllis Mills	South Dearborn	812/926-2090
Connie Patrick	Mooresville	317/831-0950
Donna Scanlon	Lafayette	765/449-3219
Libby Butler	MSD Lawrence Twp.	317/546-6301
Mary Ellen Sheehan	Center Grove	317/881-9326
Vickie Stephens	Southwest DuBois	812/683-2272
Judy Hall	Monroe County	812/330-7700

**SCHOOL MEALS INITIATIVE**

*led by Diane Rice and Jill Haller*

Linda Kemper	Benton County	765/884-1600
Sharon Reed	Rochester	219/223-2159
Phyllis Reinhold	Culver	219/842-3391
Tom Lentes	Huntington County	219/358-2205
Jan Swander	Eagle Union	317/873-3355
Peggy Zehr	MSD Decatur Twp.	317/856-2125
Jan Krueckeberg	North Adams	219/724-7146
Christina Peter	North Daviess	812/246-3375
Jeanette Martin	Southwest Parke	765/569-2046
Jane Pile	Shelbyville	317/398-0125

Mary Combs	Jennings County	812/346-5316
Laura Lehman	Warrick County	812/897-1341

**NUTRITION EDUCATION**

*led by Beth Foland*

Bertha Bennett	MSD Warren Twp.	317/532-6136
Bonnie Burbrink	Seymour	812/522-4384
Kim Combs	Clark-Pleasant	317/535-2005
Karyn Elder	North Montgomery	765/339-7617
Nancy Gray	Richmond	765/973-3309
Pat Hurst	Valparaiso	219/531-3120
Valorie Hyser	Elkhart	219/262-5551
Paulette Libak	Munster	219/836-3204
Donna Mahan	Vigo County	812/462-4245
Marsha Metzger	Fort Wayne	219/425-7238
Linda Nelson	Greencastle	765/653-9771
Pam Wright	New Albany-Floyd	812/949-4248

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